

BRUME

OUR MENU

ALL OUR DISHES ARE TO SHARE, OR NOT...

FRIED EGG - 8€

RAW CREAM / LUMPFISH EGG / GREEN ONIONS

SMOKED SCALLOPS - 17€

CURRY SQUASH CREAM / CLEMENTINE GEL / TROUT ROE / SAMPHIRE / SESAME

BUTTERNUT DIP & FRIED WONTON - 14€

BUTTERNUT SQUASH / YOGURT SAUCE / SESAME / SPRING ONION / LEMON / GOMASIO

BEEF TARTARE - 19€

TAMARIND SAUCE / SOY-MARINATED EGG YOLK / EGG ROE / MUSTARD SEEDS IN PICKLES / NORI SEAWEED

CRISPY SALAD - 16€

MIXED SALAD / PICKLED RADISH / CAESAR DRESSING / GOCHUJANG / KATSUOBUSHI

GNOCCHIS CREAM CHEESE «MONT D'OR» - 23€

CASHEW PRALINE / CORREL COULIS / TANGY SQUASH / MONT D'OR CREAM WITH «VIN JAUNE»

SLOW-COOKED PORK BELLY - 30€

LEMONGRASS GLAZE / PINK GINGER / WHITE SESAME / PEANUT / PICKLES ONIONS

CRISPY PIKE QUENELLES - 26€

COCONUT RICE CREAM / PEAR KIMCHI / THAI GREEN CRAB SOUP

KIWI FRIED CHICKEN - 24€

SATAY SAUCE / KIWI CONDIMENT / GREENS PICKLES

SMASHED POTATOES - 11€

KIMCHI / GOCHUJANG MAYO

ROASTED JERUSALEM ARTICHOKES – €24

TRUFFLED MUSHROOM ESPUMA / SOURDOUGH BREAD CREAM / JERUSALEM ARTICHOKE CRISPS

CHEESE - 14€

SELECTION OF MATURED CHEESES CRÈMERIE DES QUAIS SAINT ANTOINE

SAVANNAH'S DESERTS

SQUASH AND DIRTY CHAI CHEESECAKE - 14€

DIRTY CHAI ICE CREAM (COFFEE) / GINGER GEL / PECAN PRALINE

HERBAL CHOCOLATE - 14€

HERBAL CHOCOLATE / SHISO SORBET / CHARTREUSE GEL

ICE CREAM

1 FLAVOR 4€ / 2 FLAVORS 7,50€ / 3 FLAVORS 10,50€...

RHUBARB

PEANUT

SHISO

DIRTY TCHAI

JERUSALEM ARTICHOKE

QUINCE